

Product description

Quantity

Composition

Ingredients

Intended use

Kataifi dough frozen

	Specification code	KDF/1/OP/E
	Date	11/02/2025
Physical chemic	cal analysis	
Humidity		≤ 7.0 + 0,3 %
Additives		Absence
Microbiological	analysis	
Staphylococcus		Max 1 x 10^3 cfu/g
Moulds		Max 1 x 10^4 cfu/g
Yeasts		Max 1 x 10^4 cfu/g
E. coli		Max 1 x 10^4 cfu/g
Enterobacteriace	ae	Max 1 x 10^2 cfu/g
Salmonella		Not detected
TPC		Max 1 x 10^4 cfu/g

Others specs

Flavour

Colour

Odour

Cooking instructions

Storage	Freezer – freeze completely at - 18*C. Fridge – keep at 7*C for seven days. Make sure the product is cooled entirely Room Tempreture – keep in a cool and dry place for three days. Keep away from heat and/or direct sunlight
	sumgni

100% Kunafa Candy

water.

Flour, sugar, vegetable oils, salt,

The kunafa is suitable for consumption for all ages, after being cooked. It is understood by cookong, first we paint the Kunafa with ghee. Then we put it on the fire until it changes colour to golden, then we put syrup on it. Suitable for vegetarians.

Cooking time 20-30m

Characteristic

Characteristic

Uniform

Our certificates



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Approved by